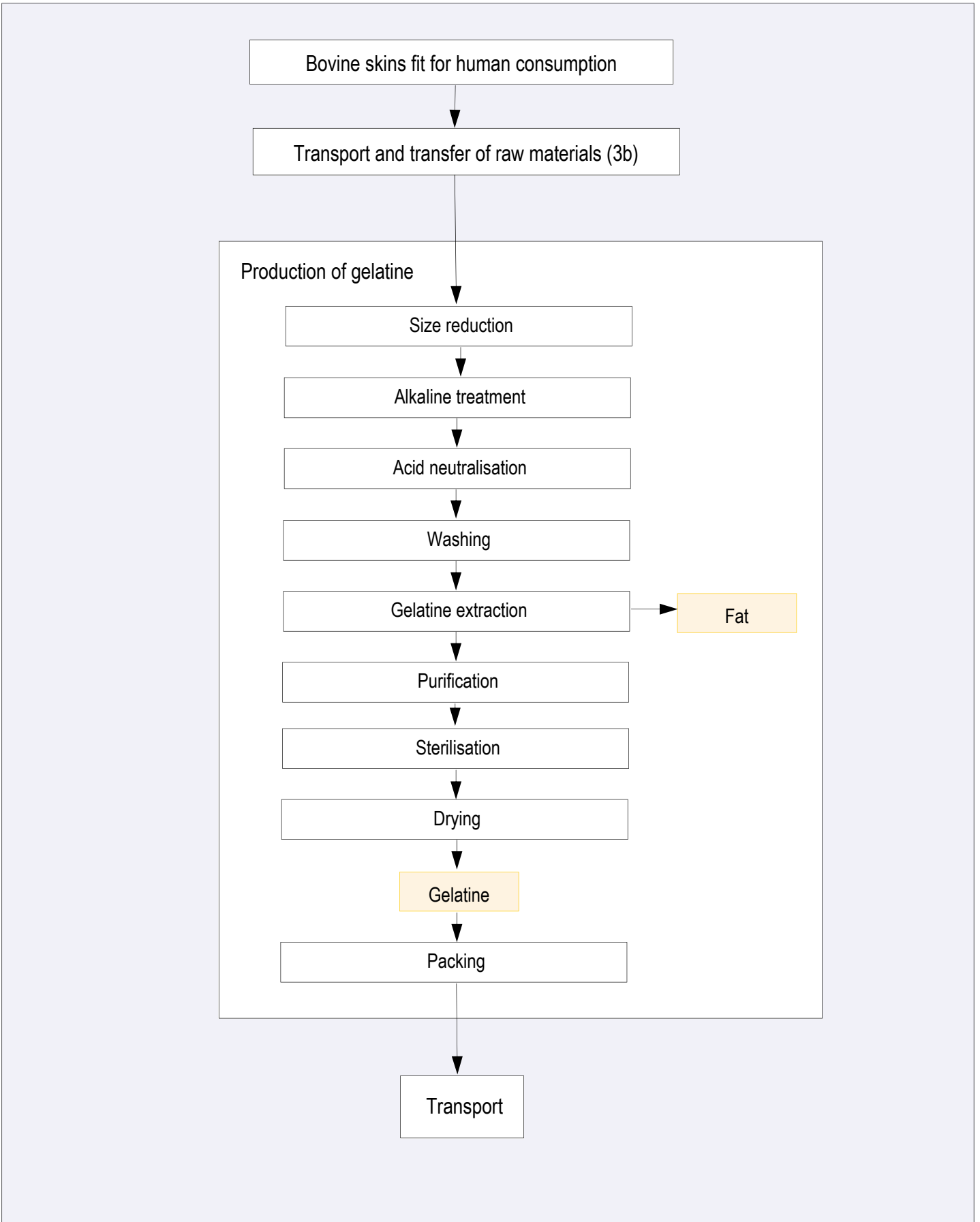


Feed

Flow chart of the production chain of bovine gelatine and fat as by-product



Risk analysis of production chain of ruminant fat and ruminant protein

				4c. Production of bovine gelatine and fat as by-product					
HAZARD	CAT.	CHANCE	SERIOUSNESS	RISK CLASS.	Decision tree	MOTIVATION	LEGISLATION, INDUSTRY STANDARDS AND/OR CONTRACT TERMS	CONTROL MEASURE	REMARKS
Zoonoses	B	M	H	4	CCP	Carry over of zoonoses from raw animal to by-product due to insufficient heating and insufficient acid or alkali treatment	Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs.	Visual inspection of raw material. Treatment of the product at a pH of max 4 at a temperature of minimum 50 °C. Sterilisation of the gelatine.	
Processing aids	C	M	H	4	CCP	Processing aids come into contact with the product.	Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin (Annex III, section XIV).	Processing aids such as hydrochloric acid, phosphoric acid or sulfuric acid that directly come into contact with the food or feed should be of food grade quality.	
Lubricants	C	M	M	3		Leakage of bearings.	Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin (Annex III, section XIV).	Use of food compatible lubricants. Apply good maintenance.	
Foreign material: - plastic - metal objects	P	M	M	3		Metal and plastic objects or parts can come loose from the installation during processing.	Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin (Annex III, section XIV).	Visual inspection of the installation. Metal detection of the gelatine.	
Cleaning and disinfection agents	C	L	M	2		Companies will use proper cleaning agents because they are veterinarily controlled.	Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin (Annex III, section XIV).		
Zoonoses as a result of pests and toxins from pest control programme	B/C	M	M	3		Pests or toxins entering the food chain during the processing of slaughter by-products.	Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs.	A pest control programme should be in place that prevents pests and toxins from entering the food chain during the processing of slaughter by-products.	